

Start
Here

Does the menu item or ingredient have a **standard of identity**? These are regulated by the Food and Drug Administration (FDA). To determine this, use the USDA Food Buying Guide. If the product's name can be found in Column 1, then it **has a standard of identity**.

Yes

Yes

Use the **USDA Food Buying Guide** to determine purchase units, preparation guides, and cooking yields. This will help determine As Purchased amounts and Edible Portions yields.



Is it a meat/meat alternate, fruit, vegetable or milk item?

No

If it's a grain item, you can credit three different ways.

Or, use the **Grain** section of the **USDA Food Buying Guide**

I. Meat/Meat Alternate					
Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate					
Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *	
		X			
		X			
		X			
A. Total Creditable M/MA Amount¹					
<small>*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.</small>					
II. Alternate Protein Product (APP)					
If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.					
Description of APP, manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		+ by 18	
		X		+ by 18	
		X		+ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					
<small>*Percent of Protein As-Is is provided on the attached APP documentation.</small>					
<small>**18 is the percent of protein when fully hydrated.</small>					
<small>***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.</small>					
<small>¹Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 or meat equivalent). Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total</small>					

No

Is there a CN Label on the outside of the product's packaging?

Yes

Take a photo, photocopy, or cut around the actual **CN Label**. If you have a **watermarked CN Label**, keep your invoices handy to match with product codes



No

Contact the manufacturer for a **Product Formulation Statement (PFS)**

Use Exhibit A to credit:

1. What is your product?
2. Which group is your product in (A-I)?
3. What is the weight of your serving (in grams or ounces)?
4. Divide the product's weight by the equivalency listed on Exhibit A the appropriate group
5. Round down to the nearest quarter ounce

GROUP A		OZ EQ FOR GROUP A
Bread type coating	1 oz eq = 22 gm or 0.8 oz	
Bread sticks (hard)	3/4 oz eq = 17 gm or 0.6 oz	
Chow mein noodles	1/2 oz eq = 11 gm or 0.4 oz	
Savory Crackers (saltines and snack crackers)	1/4 oz eq = 6 gm or 0.2 oz	
Croissants		
Pretzels (hard)		
Stuffing (dry) Note: weights apply to bread in stuffing		
GROUP B		OZ EQ FOR GROUP B
Bagels	1 oz eq = 28 gm or 1.0 oz	
Butter type coating	3/4 oz eq = 21 gm or 0.75 oz	
Biscuits	1/2 oz eq = 14 gm or 0.5 oz	
Breads (sliced whole wheat, French, Italian)	1/4 oz eq = 7 gm or 0.25 oz	
Buns (hamburger and hot dog)		
Sweet Crackers (graham crackers - all shapes, animal crackers)		
Egg roll skins		
English muffins		
Pita bread (whole wheat or whole grain-rich)		
Pizza crust		
Pretzels (soft)		
Rolls (whole wheat or whole grain-rich)		
Tamale (whole wheat or whole corn)		

Once received, evaluate for:

1. Company letterhead
2. Product Name
3. Code number
4. Serving/ Portion Size
5. Creditable Ingredients, weight of each, FBG yields
6. Signature of a company representative
7. Date